

12th Edition

Made Dishes

SALADS
and
SAVORIES

With
FRENCH'S
Cream Salad
MUSTARD

CHICKEN SALAD. Boil a fowl until tender.

Allow it to become cool. Use the white meat only. Cut into small pieces. To one part of chicken add about one and a half parts of diced celery. Season the celery with French's Celery Salt. Arrange on a dish and pour over this a dressing composed of:

Two tablespoonfuls French's Cream Salad Mustard, 5 tablespoonfuls of sweet cream, 1 teaspoonful of sugar. Garnish to suit.

RUSSIAN DRESSING. Take 4 tablespoonfuls tomato catsup, 1 hard boiled egg, chopped fine, $\frac{1}{2}$ tablespoonful vinegar, dash of French's Paprika, dessertspoonful chopped green and red peppers, 2 tablespoonfuls French's Olive Oil, 1 tablespoonful French's Cream Salad Mustard. Mix oil, vinegar, catsup and French's Cream Salad Mustard thoroughly. Then stir in lightly with a fork the chopped peppers, lastly the chopped egg.

TOMATO SALAD. Cut the tops from several large, firm tomatoes; sprinkle cut surfaces with salt and lay them upside down on a dish to be set in a cool place for several hours. When ready to serve, slice tomatoes thin and serve on lettuce leaves with a dressing made from French's Cream Salad Mustard.

CHEESE AND NUT SANDWICH FILLING.

Take equal parts of American cheese and pecan nut meats. Chop the nuts fine and mix thoroughly with the cheese, to which should be added one-third teaspoonful of salt, enough sweet cream to soften the mixture, 2 tablespoonfuls of French's Cream Salad Mustard. Season to taste with French's Pepper. Mix thoroughly.

WALNUT SALAD. Take about half a pound of English walnut meats and two sweet apples. Throw the walnuts into boiling water, and remove the skins. Dice the apples very fine and mix thoroughly. Serve on lettuce leaves with a dressing of:

Two tablespoonfuls French's Cream Salad Mustard, 1 tablespoonful of sweet cream, 1 tablespoonful of sugar.

POTATO SALAD. Boil one quart potatoes with the skins on. When potatoes are cool, peel and cut up into small pieces. Chop one white onion fine with a little parsley. Mix thoroughly and pour over it a dressing made of:

Two tablespoonfuls French's Cream Salad Mustard, 2 tablespoonfuls sweet cream, 1 tablespoonful vinegar, $\frac{1}{2}$ teaspoonful salt. Mix thoroughly, serve cold.



DEVILLED EGGS. Cut hard boiled eggs in half. Remove the yolks and mash with a fork. Add salt and enough French's Cream Salad Mustard to form a smooth paste. Fill the whites of the eggs with the mixture and serve on a bed of lettuce. Add a dash of French's Cayenne Pepper if desired a little hot.

We regret that the 10th edition of our little brochure, "Made Dishes, Salads and Savories," is now exhausted. A reprint has been ordered, which we expect to receive in the course of sixty days. If you desire us to send you a copy of the 10th edition, when it is received by us, kindly send us a postal and we will send you one free of charge. At the present time, we are preparing the 11th edition, which, however, will not be ready until the Fall, and which will contain many new and tried recipes.

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